

California Roll Salad

Yield: 4 servings
mins.

25

4 tsps sesame seeds	2 tsp rice vinegar
2 cups cooked white rice,	
room	
temperature	
1 ½ cups julienned carrots	
4 oz. Imitation crab, cut ¼"	
thick	
½ english cucumber, peeled,	
seeded, cut in half	
lengthwise,	
and sliced into half-moons	
1/8" thick	
4 scallions, thinly sliced	
½ 8" sheet nori, cut into thin	
strips around 1" long	
1 ripe avocado	
2 tbsps soy sauce	
4 tsp lemon juice	

1. Toast sesame seeds. Heat a large skillet over medium heat and add seeds. Shake pan periodically for 2-3 minutes, until seeds begin to darken slightly. Immediately remove from heat and set aside.
2. In a large mixing bowl, combine rice, carrots, crab, cucumber, scallions, nori strips, and sesame seeds. Toss gently to mix.
3. Make dressing. Stir together soy sauce, lemon juice and rice vinegar in small bowl, then pour over salad mixture and toss again to combine.
4. Divide mixture among four shallow bowls or plates. Peel and quarter avocado, cutting each quarter into thin slices. Garnish each bowl with avocado slices. Serve immediately.

